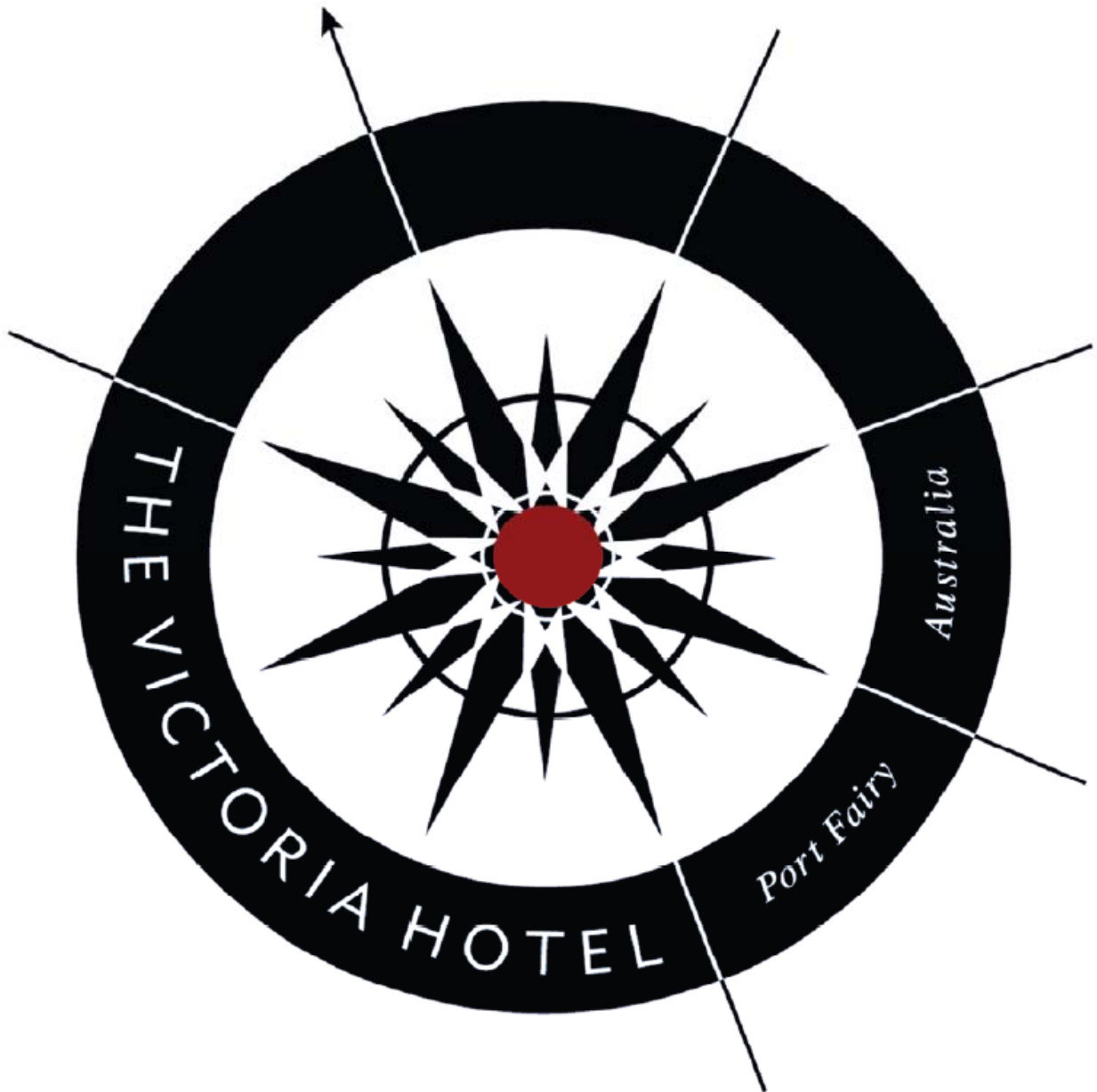


restaurant
MENU



www.vichotelportfairy.com.au

ENTREES...

GARLIC BREAD 7.90

Locally baked baguette w/ garlic butter

PESTO & BOCCONCINI PIZZA (SERVES 2) 9.90

House made pizza base topped w/ fresh basil pesto and bocconcini (gf)

OLIVE TAPENADE PIZZA (SERVES 2) 8.90

House made pizza base topped w/ fresh olive tapenade (gf)

TRIO OF DIPS 12.90

Selection of 3 house made dips served w/ char grilled flat bread

Please ask our friendly staff for today's varieties (gf)

FRESH OYSTERS 3 WAYS ½ dozen 17.90 dozen 24.90

Natural ~ Bloody Mary (contains vodka) ~ Vinaigrette (gf)

SAGANAKI 10.90

Pan fried sheep's milk cheese w/ lemon, parsley & paprika (gf)

FRIED SQUID 12.00

Lightly seasoned squid served w/ Thai green aioli (gf)

SCALLOPS 12.90

Oven baked scallops served in the shell w/ mango & fresh chilli salsa (gf)

PEA & FETA ARANCINI 12.90

served w/ house made minted mayo

GYOZA 13.90

Japanese dumplings filled w/ chicken & vegetables, served w/ Asian dipping sauce

AUBERGINE CANNELONI 12.90

Fresh ricotta encased w/ Aubergine baked in a tomato salsa (gf)

BBQ LEADER PRAWNS 18.00

Char grilled tiger prawns dressed w/ garlic, oregano & chilli (gf)

MAINS...

SALAD OF THE DAY 18.90

Please ask for today's variety (gf)

SOUTHERN STYLE BBQ CHICKEN 25.90

Spicy hot marinated chicken, char grilled
& served w/ a middle eastern cous cous salad (gf)

AUBERGINE CANNELONI 21.90

Fresh ricotta encased w/ Aubergine baked in a tomato salsa (gf)

CHICKEN BREAST 24.90

Stuffed w/ camembert & spinach, wrapped in prosciutto,
served w/ potato gratin & fresh summer salad (gf)

CAJUN SPICED SALMON 27.90

Crispy skinned, served w/ a glass noodle salad & honey crème fraiche (gf)

LAMB RACK 36.90

4 point rack filled w/ Tuscan butter, apricots & cashews,
drizzled w/ red wine jus & served w/ potato gratin & Greek salad (gf)

PORK RIBEYE 27.90

Grilled pork ribeye topped w/ house made apple sauce,
served w/ beer battered bad boys & an apple & walnut salad (gf)

BAKED WHOLE BABY SNAPPER 27.90

Topped w/ sautéed mushrooms & served w/ a fresh summer salad (gf)

PUMPKIN & PEA RISOTTO 21.90

Roasted pumpkin & garden peas tossed through velvety Arborio rice

ADD PROSCIUTTO 3.00

SPANAKOPITA 18.90

Triangles of crispy pastry filled w/ spinach & feta,
served w/ a Greek salad & tomato relish

BEEF CHEEK PAPPARDELLE 26.90

Slow braised beef cheek in a rich tomato sauce tossed through house made
pappardelle, topped w/ freshly shaved grana padano cheese

CHICKEN PARMIGIANA 22.90

Panko crumbed chicken breast, topped w/ napoli, shaved leg ham & mozzarella,
served w/ your choice of salad or vegetables (gf)

BATTERED FLAKE sml 19.00 (2p) lge 22.50 (3p)

Beer battered flake fillets, served w/ chips, fresh summer salad & lemon mayo (gf)

BBQ LEADER PRAWNS 24.90

Char grilled tiger prawns dressed w/ garlic, oregano & chilli,
served w/ chips & fresh summer salad (gf)

PORTERHOUSE STEAK 27.90

Served w/ chips & salad or potato & vegetables,
cooked to your liking w/ your choice of gluten free sauce (gf)

RIB EYE STEAK 29.90

Served w/ chips & salad or potato & vegetables,
cooked to your liking w/ your choice of gluten free sauce (gf)

MUSHROOM SAUCE, PEPPER SAUCE, RED WINE JUS, GARLIC BUTTER

CREAMY GARLIC PRAWN SAUCE 8.00

SIDES...

CHIPS 5.00

BEER BATTERED BAD BOYS 7.00

FRESH SUMMER SALAD 5.50

GREEK SALAD 6.90

SEASONAL VEGETABLES 5.00

DESSERTS...

RICH CHOCOLATE TART 9.50
w/ ice cream

SQUIDGY ROULADE 12.00
w/ mixed berries & cream (gf)

PASSIONFRUIT CURD 9.90
w/ double cream (gf)

GALAKTOBOURKO 9.00
Fresh house made crepes filled w/ custard & fresh berries

Dietary requirements: (gf) = gluten free

Many of our dishes have a gluten free alternative.

Please advise our friendly staff if you require this gluten free option.

~ PLEASE NOTE WE DO NOT SPLIT BILL ~